

Karinear KNI-603S1-JG

Karinear Induction Cooktop 4 Burner

USER MANUAL

1. Introduction

Thank you for choosing the Karinear Induction Cooktop. This 24-inch, 4-burner built-in induction stovetop features a powerful 7400W output, a flexible cooking zone, and intuitive slider controls. Designed for modern kitchens, it offers efficient and safe cooking. This manual provides essential information for installation, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your appliance.



Figure 1.1: Karinear 4-Burner Induction Cooktop with a frying pan, showcasing its sleek black glass surface and induction zones.

2. Safety Information

Your safety is paramount. Please read all safety instructions carefully before using the appliance. This cooktop is equipped with multiple safety features including a Child Safety Lock, Auto Shut-off, High Temperature Warning, and Overheat Protection to ensure a secure cooking environment. Always ensure proper ventilation and use appropriate cookware.

- Do not touch hot surfaces. Use handles or knobs.
- Ensure the appliance is properly grounded.
- Do not operate any appliance with a damaged cord or plug.
- Keep children away from the cooktop during operation.
- Only use induction-compatible cookware.



Figure 2.1: Overview of key features including Flexible Area, Touch-to-Slide control, Boost Function, 9-Power Levels, Child Safe Lock, Auto-Off Safety, Up to 99min Timer, and Residual Heat Indicator.

3. Setup and Installation

The Karinear Induction Cooktop is designed for built-in installation. It operates on 220-240V and requires hard-wiring; it does not come with a plug. Professional installation is recommended to ensure correct wiring and compliance with local electrical codes. Ensure the cutout dimensions in your countertop match the product specifications for a secure fit.

3.1. Dimensions

- Product Dimensions: 19.7 x 22.45 x 2.36 inches (500mm x 570mm x 60mm)
- Cutout Dimensions: Refer to the installation diagram for precise measurements.

3.2. Electrical Connection

This appliance requires a dedicated 220-240V electrical circuit. The wiring diagram below illustrates the correct connection for the cooktop's power supply. Always disconnect power before performing any electrical work.

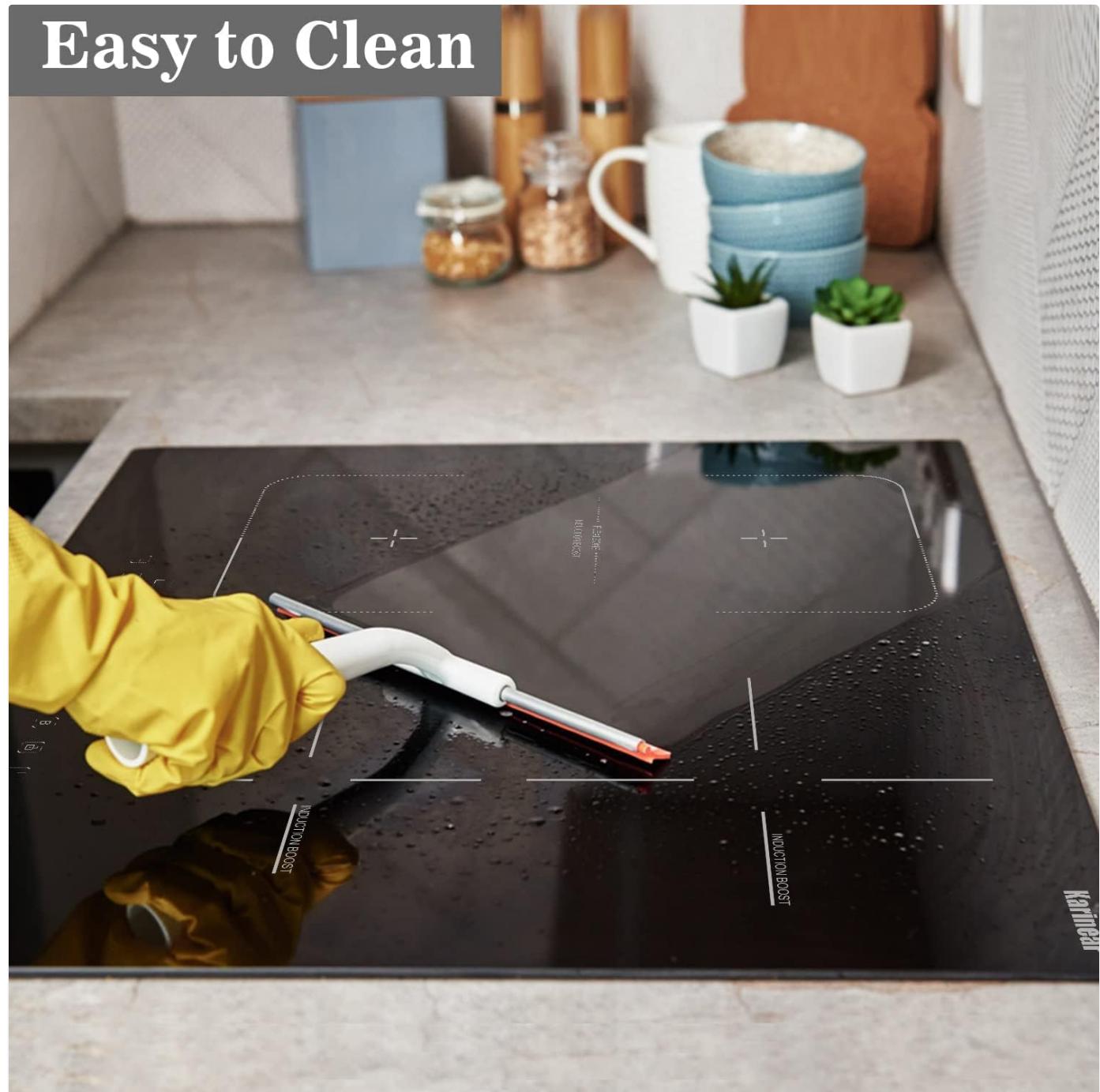


Figure 3.1: Detailed dimensions of the cooktop and a wiring diagram for electrical connection, showing black, red, brown, and green ground wires.

4. Operating Instructions

The Karinear Induction Cooktop features intuitive controls for a seamless cooking experience. Familiarize yourself with the functions below.

4.1. Slider Control

Adjust power levels and timer settings by sliding your finger along the control bar. This sensitive touch control allows for precise adjustments without applying pressure.



Figure 4.1: Demonstrates the sensitive slider-touch control for adjusting settings on the cooktop.

4.2. Flexible Zone Function

The left two heating zones can be combined to form a single large flexible zone, ideal for larger or longer cookware such as griddle pans. This allows for versatile cooking options, including BBQ-style meals. The flexible zone can also be used as two separate burners.

Flexible Hob



Figure 4.2: The flexible hob feature, allowing two zones to combine for larger cookware.

4.3. Boost Function

Activate the Boost function for a rapid increase in power to quickly heat up cookware or boil water. This feature temporarily provides maximum power to a selected cooking zone.

Work with iron, stainless steel and alloy pots. (Except Aluminum Alloy)



Compatible Induction Cookware



Bakeware



Iron Pot



Stainless Steel Pot



Deep-Fry Pan



Ceramic Cookware



Glass Cookware



Copper Cookware



Aluminium Cookware



Figure 4.3: The 'B' button on the control panel activates the powerful Boost function for rapid heating.

4.4. Timer Function

The integrated timer can be set for up to 99 minutes, allowing for precise cooking times. The cooktop will automatically shut off the selected zone once the timer expires.

4.5. Compatible Cookware

Induction cooktops require cookware made of ferromagnetic materials. Use iron pots, stainless steel, or alloy pots. To test compatibility, place a magnet on the bottom of your pot; if it sticks, the pot is suitable for induction cooking. Avoid ceramic, glass, copper, and aluminum alloy cookware.

3 Powerful burners with boost function!

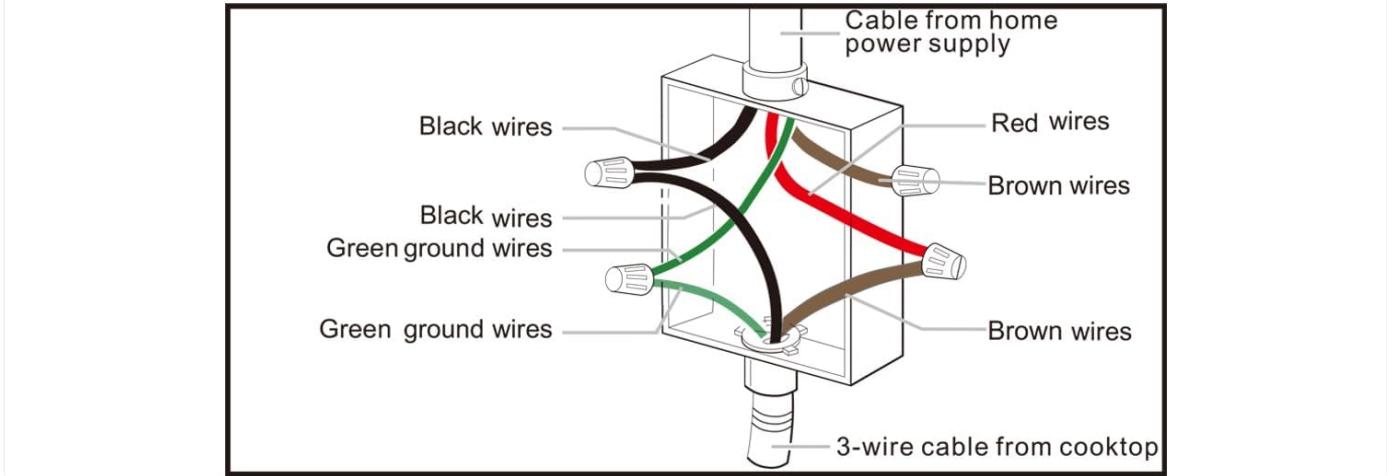
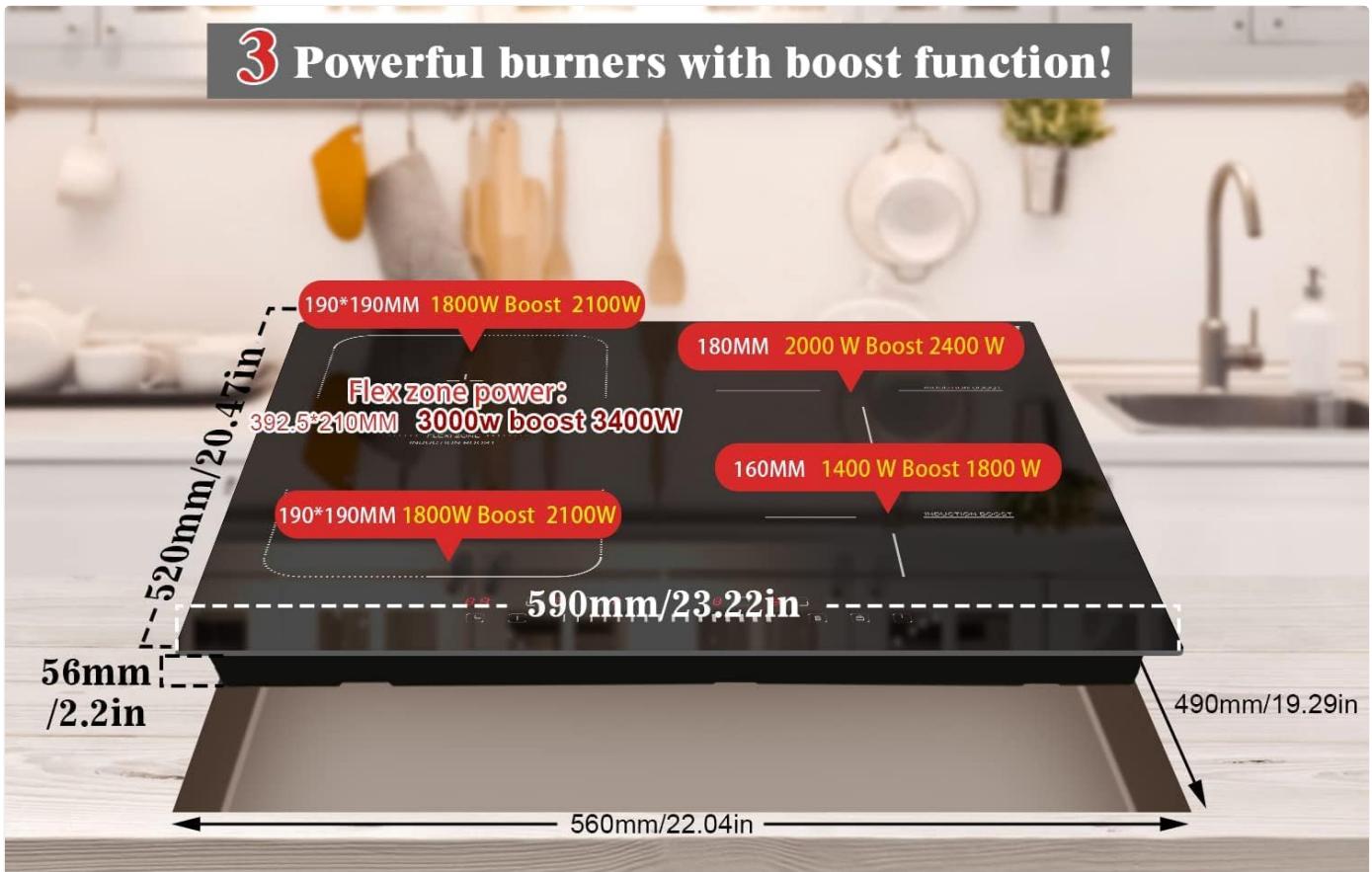


Figure 4.4: Visual guide to compatible cookware (cast iron, stainless steel, alloy pots) and incompatible types (aluminum, ceramics, copper, glass).

5. Maintenance and Cleaning

Regular cleaning and maintenance will keep your Karinear Induction Cooktop in excellent condition and ensure its longevity. The smooth glass surface is easy to clean.

5.1. Daily Cleaning

After each use, allow the cooktop to cool down. Wipe the glass surface with a damp cloth and a mild detergent. For stubborn stains, use a specialized ceramic hob cleaner. Always dry the surface thoroughly to prevent water spots.

5.2. Removing Burnt-on Residue

For burnt-on food or spills, use the provided cleaning scraper. Hold the scraper at a shallow angle and gently push to remove residue. Avoid using abrasive cleaners, scouring pads, or harsh chemicals as they can scratch the glass surface.



Figure 5.1: Demonstrates the ease of cleaning the cooktop surface using a scraper.

6. Troubleshooting

If you encounter issues with your cooktop, refer to the following common problems and solutions before contacting customer support.

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; Child Safety Lock activated.	Check circuit breaker; Deactivate Child Safety Lock by pressing and holding the lock button.
Induction zone not heating.	Incompatible cookware; Cookware not centered; Overheat protection activated.	Use induction-compatible cookware; Center the pot on the zone; Allow cooktop to cool down.
Display shows an error code (e.g., 'E0', 'E1').	Internal fault; Sensor issue.	Turn off the cooktop at the main power supply for a few minutes, then restart. If the error persists, contact customer support.
Unusual noise during operation.	Normal fan operation; Cookware vibration.	A slight humming or buzzing sound is normal due to induction technology and cooling fan. Ensure cookware is flat-bottomed.

7. Specifications

Feature	Specification
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Feature	Specification
Brand	Karinear
Model Number	KNI-603S1-JG
Installation Type	Drop-In
Burner Type	Induction
Heating Elements	4
Wattage	7200 watts (7.4kW total)
Voltage	220-240 Volts
Control Console	Touch Controls (Slider)
Material Type	Glass
Product Dimensions (L x W x H)	19.7 x 22.45 x 2.36 inches
Item Weight	24.8 pounds
Special Features	Boost Function, Flex Zone, Safety Lock, Timer

8. Warranty and Support

Karinear products are manufactured to high-quality standards. For warranty information, please refer to the warranty card included with your product or visit the official Karinear website. If you require technical assistance or have questions not covered in this manual, please contact Karinear customer support.

Extended protection plans may be available for purchase. Please check with your retailer for details on 3-Year and 4-Year Protection Plans.

Contact Information: Please refer to the Karinear official website or your purchase documentation for the most current customer service contact details.